

THE
OLD GRIST MILL
TAVERN

PRIVATE DINING

BUFFETS

40+ GUESTS

CLASSIC BREAKFAST

FRESH FRUIT | FRENCH TOAST CASSEROLE
SCRAMBLED EGGS | HOME FRIES | BACON

23

TAVERN BRUNCH

FRESH FRUIT | FRENCH TOAST CASSEROLE | SCRAMBLED EGGS
HOME FRIES | BACON | SAUSAGE | BOSTON BAKED COD
CHICKEN BROCCOLI ALFREDO | MASHED POTATO | CHEF'S VEGETABLE

34

POND VIEW DINNER

CHICKEN BROCCOLI ALFREDO | BOSTON BAKED COD | MASHED POTATO
CHEF'S VEGETABLE | FARMER'S SALAD | BREAD SERVICE

30

RUNNINS RIVER LUNCH

CHEF'S ASSORTED SANDWICHES | CHEF'S SOUP | FARMER'S SALAD

21

JOLLY MILLER

CHEF'S ASSORTED SANDWICHES | CHEF'S SOUP
PASTA SALAD | POTATO SALAD | FRUIT SALAD | FARMER'S SALAD

24

EDNA MARTIN DINNER

CHICKEN BROCCOLI ALFREDO | BAKED STUFFED SHRIMP | MASHED POTATO
CHEF'S VEGETABLE | CARVED HAM | FARMER'S SALAD | BREAD SERVICE

40

PLATED

20+ GUESTS

GUESTS CHOICE OF (UP TO 3):

MILL STONE BREAKFAST

SCRAMBLED EGGS | BACON | HOME FRIES | FRESH FRUIT

22

GRIST MILL BRUNCH

SCRAMBLED EGGS | BACON | SAUSAGE | HOME FRIES
CINNAMON BREAD FRENCH TOAST CASSEROLE

28

GRIST MILL

BOSTON BAKED COD 28 | GRILLED SALMON 29 | BAKED STUFFED SHRIMP 34
SURF & TURF 42 | CHICKEN BROCCOLI ALFREDO 27 | TURKEY DINNER 27
10Z PRIME RIB 34 | 16OZ GRILLED RIBEYE 36 | 8OZ FILET 47

INCLUDES:

ACCOMPANIED SIDES | FARMER'S SALAD | BREAD SERVICE
(WHERE APPLICABLE)

OFFER GUESTS THE SALAD BAR FOR ONLY \$8 PP

ADD-ONS

CARVING STATIONS

PRIME RIB \$8 | HONEY BAKED HAM \$5 | OVEN ROASTED TURKEY \$4

SOUP & CHOWDER STATION

CHEF'S SOUP \$4 | CLAM CHOWDER \$5

CHEF'S STATIONS

OMELET \$5 | PASTA \$8

BUILD YOUR OWN

MAC & CHEESE \$8 | MASHED POTATO \$7

DESSERT

CHEESECAKE \$4 | CHOCOLATE BUNDT \$5 | CARROT CAKE \$7 | ICE CREAM \$3

PASSED BEVERAGES

DURATION 1 HOUR

MIMOSAS \$10 PP | SANGRIA \$10 PP | BLOODY MARY'S \$10 PP

FRIDAY OR SATURDAY NIGHT OFFERINGS

FIRST COURSE

INCLUDES:

SOUP OR SIDE SALAD (HOST'S CHOICE)
OFFER GUESTS THE SALAD BAR FOR ONLY \$8 PP

ADD PLATTERS OR PASSED APPETIZERS:

SMALL (25 PIECES) / LARGE (50 PIECES)

SHRIMP COCKTAIL 80/150

CHEESE & CRACKERS 4 PP

SCALLOPS WRAPPED IN BACON 85/165

SPANIKOPITA 65/120

SEAFOOD STUFFED MUSHROOMS 80/155

CHICKEN TENDERS 70/135

SECOND COURSE

GUESTS CHOICE OF PLATED ENTREES (CHOOSE 3):

INCLUDES:

MASHED POTATOES | CHEF'S VEGETABLE | BREAD SERVICE

GUESTS CHOICE OF (CHOOSE 3):

BOSTON BAKED COD 28 | BAKED STUFFED SHRIMP 34

CHICKEN BROCCOLI ALFREDO 27 | TURKEY DINNER 27 | 10 OZ. PRIME RIB 34

THIRD COURSE

ADD ONE OF THE FOLLOWING DESSERT CHOICES:

CHEESECAKE 4 | CHOCOLATE BUNDT 5 | CARROT CAKE 7 | ICE CREAM 3

THE OLD GRIST MILL TAVERN

COLD APPETIZERS

PRICED PER PERSON

ASSORTED CHEESE & CRACKERS

4

FRESH CUT VEGETABLES & DIP

4

FRESH FRUIT

4

BRUSCHETTA TOMATO & BASIL

3

PLATTERS OR PASSED APPETIZERS

SMALL (25 PIECES) / LARGE (50 PIECES)

SHRIMP COCKTAIL

80/150

SCALLOPS WRAPPED IN BACON

85/165

SEAFOOD STUFFED MUSHROOMS

80/155

CHICKEN TENDERS

PLAIN | BUFFALO | BBQ

70/135

SPANAKOPITA

SPINACH | CHEESE | PUFF PASTRY

65/120

PETITE CRAB CAKE

HOUSE CRAB CAKE | REMOULADE SAUCE

85/165

POTATO SKINS

65/120

CHICKEN SKEWER

70/135

ADDITIONAL INFORMATION

-CLIENT AGREES TO INFORM SITE OF ANY CHANGES TO THE ORIGINALLY AGREED UPON MENU OR EXPECTED GUEST COUNT. IF THE ACTUAL NUMBER IN ATTENDANCE IS GREATER THAN THE NUMBER CONFIRMED, CATERER CANNOT GUARANTEE THAT ADEQUATE FOOD WILL BE AVAILABLE FOR ALL PERSONS IN ATTENDANCE.

-IF NUMBER OF GUESTS IS NOT UPDATED PRIOR TO THE EVENT CLIENT IS RESPONSIBLE FOR THE EVENT SPENDING MINIMUM, SETUP FEE, AND CONFIRMED GRATUITIES.

-SITE SHALL NOT BE RESPONSIBLE FOR INABILITY TO PROVIDE FOOD OR OTHER SERVICES DUE TO INCLEMENT WEATHER OR ACTS OF GOD (INCLUDING, WITHOUT LIMITATION, FIRE OR EARTHQUAKE).

-DECISIONS TO CANCEL EVENT NEED TO BE MADE 96 HOURS IN ADVANCE BY THE CLIENT DUE TO POSSIBLE INCLEMENT WEATHER. PRICES AND MENUS CAN CHANGE AT ANY TIME.

-THE SETUP/ROOM FEE IS STRUCTURED TO COVER THE ADDITIONAL SETUP NEEDED FOR PRIVATE DINING RESERVATIONS INCLUDING BUT NOT LIMITED TO PLANNING, SMALL WARES, FURNITURE, COST OF GOODS, STAFFING, ETC...

-SITE MUST BE MADE AWARE OF ANY KNOWN FOOD ALLERGIES.

-GLUTEN FREE & VEGETARIAN MEALS ARE AVAILABLE UPON REQUEST.

-COFFEE, TEA, FOUNTAIN SODA & JUICE ARE INCLUDED WITH ALL PLATED MEALS AND BUFFETS.

-ALL PARTIES ARE BOOKED SEMI-PRIVATE UNLESS OTHER ARRANGEMENTS ARE MADE.

-A \$250 BOOKING DEPOSIT MUST BE PAID TO CONFIRM RESERVATION. DEPOSIT WILL BE DEDUCTED FROM FINAL BILL WHICH IS DUE DAY OF FUNCTION. ALL DEPOSITS ARE NON REFUNDABLE.

-20% GRATUITY & 7% MEALS TAX ARE ADDED ON COST OF GOODS SOLD. (FOOD & BEVERAGE)

-DECORATIONS CAN BE DELIVERED PRIOR TO THE EVENT. SPACE WILL BE MADE AVAILABLE ONE HOUR PRIOR TO EVENT FOR HOST TO DECORATE. SITE SHALL NOT BE MADE RESPONSIBLE FOR DECORATIONS, CLEANUP, AND DISPOSAL OF DECORATIONS. NO CONFETTI IS ALLOWED ON SITE.

-THE MINIMUM SPEND FOR EACH EVENT IS A NUMBER WITH WHICH IS EQUIVALENT TO THE AVERAGE REVENUE EXPECTED DURING THE THREE HOURS USE OF OUR SPACE.

-EVENTS EXPECTING TO TAKE LONGER THAN THREE HOURS MUST BE DISCUSSED WITH THE PRIVATE DINING COORDINATOR AND THE MINIMUM SPEND MUST REFLECT THIS ADDITIONAL TIME.

-RESPONDING TO THE EMAIL CONTAINING THIS AGREEMENT BY STATING IT IS AGREED UPON OR APPROVED WILL BIND THIS CONTRACT.